

Small Plates

Vegetarian

Zucchini soup pesto parsley oil basil crouton	AED 45.00
Roasted cauliflower almond and brown butter burned leek	AED 45.00
Rocket salad heirloom tomato shaved Parmesan balsamic	AED 55.00
Chickpeas salad cauliflower radicchio hazelnut	AED 55.00
Kale and avocado salad sunflower seeds sunflower tahini dehydrated linseed wafer	AED 65.00

From the land and sea

Grilled eggplant Scamorza air dried beef pine seed	AED 75.00
Grilled prawns quinoa avocado mango	AED 90.00
Portuguese octopus heirloom tomatoes smoky romesco sauce	AED 105.00

Sandwiches

Steak tomato relish caramelized onions blue cheese mayonnaise	AED 55.00
Chicken satay sourdough red cabbage peanut dressing	AED 55.00

"Please share any allergens and dietary restrictions while ordering, we will advise you accordingly"

All prices are inclusive of 5% value added tax and 7% authority fee

Valet ticket validation with a minimum spend of AED 75 per ticket

Large plates

From the garden

Chickpea tofu soba noodles sesame pepper sauce	AED 75.00
Green peas gnocchi green asparagus mint Parmesan	AED 65.00

From the sea

Salmon pickled salad green peas puree	AED 120.00
Chilean seabass smoked onion bok choy yuzu turnips	AED 185.00

Sides

creamy mashed potato basil pesto	AED 20.00
miso glazed carrots sesame	AED 20.00
charred cauliflower puffed buckwheat yuzu	AED 20.00
rocket salad heirloom tomato shaved parmesan balsamic	AED 20.00

From the farm

Picalou chicken celeriac and potato parsnip cranberry jus	AED 120.00
Lamb loin herb crust couscous smoky eggplant spiced labneh	AED 160.00
Beef short ribs sunchoke broccolini parsnip chips apple jus *36 hours slow cooked	AED 160.00
Rangers Valley rib-eye Asian mushrooms black bean jus	AED 160.00

ABOUT THE FOOD AT INTERSECT BY LEXUS

There's a story behind each dish developed
by our creative kitchen team.

The "Culinology" experience of the eatery starts
from sourcing only the finest ingredients.

The menu showcases raw and organic foods of the highest quality,
foods that exalt the innate wholesomeness and splendor
of fruits and vegetables, as well as meat, seafood and grains.

The food itself is dynamic, full of "youth" and "energy". It is artisanal and
is presented with quintessential quality and craftsmanship, divided into
small, large and sweet plates ideal for sharing. Guests may choose to sample,
by taste or glass, some of the best new and old-world wines,
offering customers another unique experience in the space.

An artisanal eatery offering an authentic and evolving culinary journey
with a focus on pure,
handcrafted organic cuisine and beverages

Side dishes AED 20 each
creamy mashed potato | basil pesto
charred cauliflower | puffed buckwheat | yuzu
miso glazed carrots | sesame
snow peas salad | lemon | mint | feta

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